	CITY OF TITUSVILLE				No. of Risk Factor/Interventions Violations  Date 7/26							
DEPARTMENT OF HEALTH				No. of Repeat Risk Factor/Intervention/Violations				Current Expiration				
Establishment MC HOWIZ', #04498												
License / Contact/Permit Holder Promit #			,	rpose of Inspection					Low	ow		
		FOODBORNE ILLNESS RISH		_			NTERVEN	TIONS				
	Circle designat	ted compliance status (IN, OUT, N/O, N/A) for				 1	Mark "X" in	appropriate box for COS and,	or R			
IN	= in compliance	<b>OUT</b> = not in compliance <b>N/O</b> = not observ				licable COS = corr		e during inspection R = repe		on R		
		Compliance Status	COS	Γ.			mpliance			"		
Demonstration of Knowledge					Potentially Hazardous Food Time/Temperature							
1	IN OUT	Certification by accredited program, compliance with Code, or correct responses			16	IN OUT N/A N/O		king time & temperatures		+		
		Employee Health			17 18	IN OUT N/A N/O IN OUT N/A N/O	<del></del>	eating proc for hot holding ling time & temperatures		+-		
2	IN OUT	Management awareness; policy present			19	IN OUT N/A N/O	<del>  '</del>	holding temperatures		<del> </del>		
3	IN OUT	Proper use of reporting, restriction & exclusion	on		20	IN OUT N/A	<del></del>	holding temperatures				
		Good Hygienic Practices			21	IN OUT N/A N/O		e marking & disposition				
4	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use			22	IN OUT N/A N/O	Time as pu	blic health control; proc & re	c			
5	IN OUT N/O	No discharge from eyes, nose, and mouth					Commen	on Advison				
6	IN OUT N/O	eventing Contamination by Hands  Hands clean & properly washed			23	IN OUT N/A		er Advisory advisory provided for raw or ed foods				
7	IN OUT N/A N/O	No bare hand contact with RTE foods or approved alternate method properly followed	1			High	nly Suscep	tible Populations				
8	IN OUT	Adequate handwashing facilities supplied & accessible			24	IN OUT N/A	not offered		s :			
	IN OUT	Approved Sources			25	IN OUT N/A		emical ves: approved & properly used				
9		Food obtained from approved source				IN OUT N/A	-	ances properly identified, stored	1 &			
10	IN OUT N/A N/O	Food received at proper temperature			26	L	used	Approved Procedures				
11	IN OUT	Food in good condition, safe & unadulterated Required records available: shelf stock tags,	1	-				Approved Procedures  with variance, specialized				
12	IN OUT N/A N/O	parasite destruction			27	IN OUT N/A		HACCP plan	_			
42	TAL OUT NI/A	Protection from contamination			Di-	Is <b>factore</b> and impressed	r practices er	procedures identified as the	most pre	valent		
13	IN OUT N/A IN OUT N/A	Food separated & protected  Food-contact surfaces: cleaned & sanitized			CO	Risk factors are improper practices or procedures identified as the most prevalen contributing factors of foodborne illness or injury. Public Health Interventions are				s are,		
15	IN OUT	Proper disposition of returned, previously served, reconditioned & unsafe food				control measures to prevent foodborne illness or injury.						
	Go	od Retail Practices are preventative measures	to contro	I the a	dditio	ACTICES on of pathogens, chemic	cals and phys	sical objects into foods.				
	"X" in box if num	bered item is not in compliance Mark "X" i	n appropi	riate b	ox foi	COS and/or R COS=	corrected oi	n-site during inspection R=				
Mark									CO	S R		
Mark			COS	R			Dun to a stall	an of Hhomoile				
	Dacker	Safe Food and Water	COS	R	<b>Д1</b>	In-use utencile		se of Utensils				
28 29		Safe Food and Water rized eggs used where required & ice from approved source	COS	R	41	In-use utensils Utensils, equip	s: properly st		ed			
28	Water	rized eggs used where required		R	42 43	Utensils, equip Single-use& si	s: properly st o & linens: pr ingle-service	ored				
28 29	Water Variand	rized eggs used where required  to ice from approved source  to obtained for specialized processing methods  Food Temperature Control	3	R	42	Utensils, equip	s: properly st o & linens: pr ingle-service	ored operly stored, dried & handle				
28 29	Water Variand Proper	rized eggs used where required & ice from approved source te obtained for specialized processing methods	3	R	42 43	Utensils, equip Single-use& si Gloves used p	s: properly st o & linens: pr ingle-service roperly ensils, Equip	ored roperly stored, dried & handle articles: properly stored & us oment and Vending				
28 29 30	Variand Proper temper	rized eggs used where required  & ice from approved source  the obtained for specialized processing methods  Food Temperature Control  cooling methods used; adequate equipment for	3	R	42 43	Utensils, equip Single-use& si Gloves used p Ute Food & non-fo designed, con	s: properly sto a & linens: pringle-service roperly ensils, Equip and contact s structed & us	cored roperly stored, dried & handle articles: properly stored & us coment and Vending surfaces cleanable, properly sed	ed			
28 29 30 31 32 33	Proper temper	rized eggs used where required & ice from approved source se obtained for specialized processing methods Food Temperature Control cooling methods used; adequate equipment for ature control cood properly cooed for hot holding red thawing methods used	3	R	42 43 44 45 46	Utensils, equip Single-use& si Gloves used p Ute Food & non-fo designed, con Warewashing fi	s: properly st o & linens: pr ingle-service roperly ensils, Equip od contact s structed & us acilities: insta	cored roperly stored, dried & handle articles: properly stored & us coment and Vending rurfaces cleanable, properly sed lled, maintained, used: test strip	ed			
28 29 30 31	Proper temper	rized eggs used where required & ice from approved source se obtained for specialized processing methods Food Temperature Control cooling methods used; adequate equipment for ature control cood properly cooed for hot holding red thawing methods used cometers provided & accurate	3	R	42 43 44 45	Utensils, equip Single-use& si Gloves used p Ute Food & non-fo designed, con	s: properly st b & linens: pr ngle-service roperly ensils, Equip tod contact s structed & us acilities: insta- tact surfaces	cored roperly stored, dried & handle articles: properly stored & us coment and Vending rurfaces cleanable, properly sed lled, maintained, used: test strip clean	ed			
28 29 30 31 32 33 34	Proper temper Plant for Approx	rized eggs used where required & ice from approved source se obtained for specialized processing methods Food Temperature Control cooling methods used; adequate equipment for ature control cood properly cooed for hot holding sed thawing methods used cometers provided & accurate Food Identification	3	R	42 43 44 45 46	Utensils, equip Single-use& si Gloves used p Ute Food & non-fo designed, con Warewashing f Non-food cont	s: properly st b & linens: pr ngle-service roperly ensils, Equip od contact s structed & us acilities: insta tact surfaces Physic	cored roperly stored, dried & handle articles: properly stored & us coment and Vending rurfaces cleanable, properly sed lled, maintained, used: test strip	ed			
28 29 30 31 32 33	Proper temper Plant for Approx Therm	rized eggs used where required & ice from approved source se obtained for specialized processing methods Food Temperature Control cooling methods used; adequate equipment for ature control cood properly cooed for hot holding red thawing methods used cometers provided & accurate	3	R	42 43 44 45 46 47	Utensils, equip Single-use& si Gloves used p Ute Food & non-fo designed, con Warewashing f Non-food cont Hot & cold wa	s: properly st b & linens: pr ngle-service roperly ensils, Equip od contact s structed & us acilities: insta tact surfaces Physic tter available	cored roperly stored, dried & handle articles: properly stored & us coment and Vending rurfaces cleanable, properly sed lled, maintained, used: test strip clean al Facilities	ed			
28 29 30 31 32 33 34	Proper temper Plant for Approx Therm	rized eggs used where required & ice from approved source ice obtained for specialized processing methods Food Temperature Control cooling methods used; adequate equipment for ature control cool properly cooled for hot holding red thawing methods used cometers provided & accurate Food Identification roperly labeled; original container	3	R	42 43 44 45 46 47	Utensils, equip Single-use& si Gloves used p Ute Food & non-fo designed, con Warewashing f Non-food cont Hot & cold wa Plumbing insta	s: properly st o & linens: pr ongle-service roperly ensils, Equip od contact s structed & us acilities: insta tact surfaces Physic ter available alled; proper	cored roperly stored, dried & handle articles: properly stored & us coment and Vending surfaces cleanable, properly sed lled, maintained, used: test strip clean al Facilities ; adequate pressure	ed			
28 29 30 31 32 33 34	Proper temper Plant for Approx Therm	rized eggs used where required & ice from approved source se obtained for specialized processing methods Food Temperature Control cooling methods used; adequate equipment for ature control and properly cooled for hot holding sed thawing methods used cometers provided & accurate Food Identification roperly labeled; original container revention of Food Contamination s, rodents & animals not present; no	3	R	42 43 44 45 46 47 48 49 50	Utensils, equip Single-use& si Gloves used p Ute Food & non-fo- designed, con Warewashing f Non-food cont Hot & cold wa Plumbing insta Sewage & was Toilet facilities	s: properly st o & linens: pr ngle-service roperly ensils, Equil od contact s structed & us acilities: insta tact surfaces Physic ter available alled; proper ste water pro	cored coperly stored, dried & handle articles: properly stored & us coment and Vending curfaces cleanable, properly sed lled, maintained, used: test strip clean al Facilities ; adequate pressure backflow devices operly disposed constructed, supplied & cleane	ed on the state of			
28 29 30 31 32 33 34 35 36 37 38	Proper temper Plant for Approx Therm  Food proper temper temper Plant for Approx Therm  Food proper temper	rized eggs used where required & ice from approved source se obtained for specialized processing methods Food Temperature Control cooling methods used; adequate equipment for ature control and properly cooled for hot holding sed thawing methods used cometers provided & accurate Food Identification roperly labeled; original container revention of Food Contamination s, rodents & animals not present; no corized persons simulation prevented during prep, storage & display al cleanliness	3	R	42 43 44 45 46 47 48 49 50 51 52	Utensils, equip Single-use& si Gloves used p Ute Food & non-fo designed, con Warewashing f Non-food cont Hot & cold wa Plumbing insta Sewage & was Toilet facilities Garbage & ref	s: properly st o & linens: pr ngle-service roperly ensils, Equip od contact s structed & us acilities: insta tact surfaces Physic ter available alled; proper ste water pro s: properly co fuse properly	cored coperly stored, dried & handle articles: properly stored & us coment and Vending curfaces cleanable, properly sed lled, maintained, used: test strip clean al Facilities ; adequate pressure backflow devices operly disposed constructed, supplied & cleane disposed; facilities maintaine	ed on the state of			
28 29 30 31 32 33 34 35	Proper temper Plant for Approx Therm  Food proper temper Plant for Approx Therm  Food proper temper Plant for Approx Therm  Food proper temper Proper Plant for Approx Therm  Food proper Proper Plant for Approx Therm  Food proper Proper Plant for Approx Therm  Food proper Plant for	rized eggs used where required & ice from approved source se obtained for specialized processing methods Food Temperature Control cooling methods used; adequate equipment for ature control and properly cooled for hot holding sed thawing methods used cometers provided & accurate Food Identification roperly labeled; original container revention of Food Contamination s, rodents & animals not present; no corized persons sination prevented during prep, storage & display	3	R	42 43 44 45 46 47 48 49 50	Utensils, equip Single-use& si Gloves used p  Ute Food & non-fo- designed, con Warewashing f Non-food cont Hot & cold wa Plumbing insta Sewage & war Toilet facilities Garbage & ref Physical facilities	s: properly st o & linens: pr ngle-service roperly ensils, Equip od contact s structed & us acilities: insta tact surfaces Physic ter available alled; proper ste water pro s: properly co fuse properly cies installed,	cored coperly stored, dried & handle articles: properly stored & us coment and Vending curfaces cleanable, properly sed lled, maintained, used: test strip clean al Facilities ; adequate pressure backflow devices operly disposed constructed, supplied & cleane	ed on the state of			

CITY OF TITUSVILLE DEPARTMENT OF HEALTH				GREASE TRAP II  Yes		Date 7/26/18		
Establishment			Address/City/State/Zip Cod	e	<u> </u>	Phone ·		
			TEMPERATURE OF	SERVATIONS				
Item/Location Temp		Item/Location	Temp	Item/Loc	ation	Temp		
			-					
	•							
					<u> </u>			
			OBSERVATIONS AND CO	RRECTIVE ACTION	S			
Item	Violatio	ns cited in this report m	ust be corrected within the tir	ne frames below, or a	as stated in secti	ons 8-405.1	1 of the food code.	
Number	<del> </del>	· 1	NS DIOMAGN		1			
	SOU	el regardi	•			Dresi		
	213 (10)	11A, UCIL	1 1 1 1-12	l been co	- DI	11	ris fime	
	inly	CAD, All	which has	i neero a	211 wr	01 - D.	THE FIME	
	/				<del></del>			
			·					
					_			
	Alpr	ouch to ro	7 ph. w w.	C-WJDCofe	on fice	.,		
	<b>\$</b> ]				,			
			,					
							·	
		· · · · · · · · · · · · · · · · · · ·						
					•			
Person in Cl	harge (Signat	ture) Will !	Jul.			Date:	7/24/18	
			$\sim$ 0				7	
Inspector (S	Signature)	MITTELLY			_	Date: 7	126/18	